




pizza pizza pizza



Chaz
 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>
2008-01-18 16:48:00

MOOD: 😊 hungry

MUSIC: the teacher from the Charlie Brown specials....

The internets are very invested in my procuring an impossible cat. Apparently, the internets exist to frustrate me, and make me justify my lame existence.

Much like this seminar.

So I'm ignoring you all, and instead I am going to talk about pizza, because if I sit here and type in a document file, it looks to the casual observer as if I am taking notes. Yes, I did refine this technique in college. Why do you ask?

Home made pizza is so much better than takeout pizza--or most pizzeria pizza--that there's just no comparison. It might as well be an entirely different food.

You can use canned pizza sauce, or the stuff that comes in little vacuum-sealed bags, which has in its benefit that it keeps for nine million years. But good pizza sauce is really easy to make: just time consuming. And if you have a slow cooker, it doesn't even need to be labor-intensive.

It's okay to use good-quality canned tomatoes, especially in winter, when they will taste better than pink plastic supermarket tomatoes.

So, to make the sauce:

- 2 large cans of plum tomatoes or three or four pounds of good ripe tomatoes
- 1 yellow or white onion, diced very fine
- 8-10 cloves of garlic, diced very fine
- 1 bay leaf
- oregano, basil, and thyme to taste (fresh or dried)
- salt and sugar to taste

Combine all of the above except the salt and sugar in a crock pot or saucepan. Cook covered on low until the onions dissolve and the tomatoes lose structural integrity (three or four hours). The sauce will be very watery at this point. (You can also add a little red wine, if you like, or simmer the sauce with roasted beef bones in it.)

Generally speaking, this is a good time to either use a food processor (tricky) or a wand blender to mytilize the remaining tomatoes, being careful not to either chop up the bay leaf or splatter boiling tomato sauce all over yourself. Also, it's a good time to pick out the skins if you used fresh tomatoes. (If you were fancy, you roasted the tomatoes in the oven before you put them in the slow cooker, and pulled off the skins between cooking processes.) At this point, you have spaghetti sauce.

Take the cover off the sauce and simmer it until the color changes to dark red and most of the water is evaporated, so that the consistency is more thick than runny. Taste it, and correct the seasoning with the salt and sugar. (Sugar is to lessen the acidity.)

This is enough for 3-4 large pizzas, depending how much sauce you like. You can use the sauce right away, though you should let it cool first, or it will melt the cheese too fast.

I usually make whole wheat crust, and because I am ~~lazy~~ busy, I usually let my robot knead it. There's a "pizza dough" or "dough" setting on most bread machines, or otherwise you can just do it by hand.

Basic pizza dough recipe:


- 1 teaspoon granulated sugar or honey
- 2 1/4 teaspoons yeast
- 1 1/4 cups all-purpose flour
- 2 3/4 cups whole wheat flour
- 1-2 teaspoons of kosher or sea salt
- 2 tablespoons olive oil (optional)
- garlic powder, dried oregano, and basil to taste.
- 1 1/3 cup beer at room temperature (amount may vary)

Put everything except the beer in the robot and turn the robot on. Then, as the robot kneads the ingredients together, gradually add the beer until the dough achieves the proper consistency (baby's bottom/surgically unenhanced human breast.) Once the dough

has started, been kneaded, and risen, I like to take it out of the bread machine, divide it in half, and let it have its second rising at room temperature rather than in the over-warmed robot. It will develop better gluten and flavor if you let it rise slowly. Keep it cozy, of course, but don't try to push it by making it very warm.

When it has doubled in size, each of the two halves makes one large thin-crust pizza, which can be baked on a pizza stone or on a flat baking sheet, or a pizza sheet with holes pierced in it to help the crust get crisp. Roll out the dough and spread it with sauce, they cover with whatever toppings and cheeses seem like they would be tasty. (Roasted garlic FTW!)

Because you are probably using a gas or electric oven, and not a spiffy brick pizza oven, the place to cook your pizza is in the top of the oven (heat rises!), which should be preheated to a searing 425 degrees. Keep an eye on it--a thin-crust pizza only takes 13 minutes or so, depending on your oven.

(Almost five. I'm sprung! Meet you on the wall at seven thirty,  [trollcatz](https://trollcatz.livejournal.com/) (https://trollcatz.livejournal.com/)? Yes, I promise to eat first.)

TAGS: [recipes](#)



[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets.](#)

[Puppets.](#) [Poppet](#)
[puppets.](#) [Scary.](#)

50 comments



 [ge2](#)

[January 18 2008, 21:57:05 UTC](#)

[COLLAPSE](#)

drools

Bread-machine robot? Kitchen-Aid-type robot? Roomba?

Also, do you find it matters what sort of beer you use?



[cvillette](#)

[January 18 2008, 22:02:03 UTC](#)

[COLLAPSE](#)

brd mchn rbt. (sry, n car)

ny br u wd drnk! y, typ fcts flvr.



[ge2](#)

[January 18 2008, 22:03:22 UTC](#)

[COLLAPSE](#)

np. wll xprmnt. tyk.



[cvillette](#)

[January 18 2008, 22:10:48 UTC](#)

[COLLAPSE](#)

yw

[glinda_w](#)

[January 18 2008, 23:32:07 UTC](#)

[COLLAPSE](#)

Slight cognitive dissonance on seeing that - "What? Disemvowellment? On his own blog? WTF?" (Over on [Making Light](#) the removal of vowels is reserved for the obnoxious who Just. Will. Not. Get. A. Clue.)

The sauce sounds like what I do for marinara, more or less (with the addition of chopped carrots, bell peppers, celery, zucchini if it's in season); when it's fairly thick, I dig out the pint jars and the pressure canner, and later on, oooh shiny! jars of sauce for 'sketti or lasagna or pizza, chicken or eggplant parmigiana, or even chili with the addition of enough chiles and cumin and more oregano. Useful when one is, on most days, too short of "spoons" to do any real cooking (feh on fibromyalgia. *grumble*swear*)



[cvillette](#)

[January 18 2008, 23:34:02 UTC](#)

[COLLAPSE](#)

snds gd! nt rllly mnrnra, tho, 2 purist.

[glinda_w](#)

[January 18 2008, 23:38:22 UTC](#)

[COLLAPSE](#)

Oh. Purist. Heh.

OK, I sometimes do purist. Coq au vin, for instance.

But "spaghetti sauce" - as learned from my mother, who, despite being blind since she was 11, taught me to cook and bake bread - was something that got thrown together, with mostly things from the garden added. Since this was 1950s Middle American Cooking, I've learned to add a lot more garlic and herbs.

It's just so... useful... to have those jars. That, and chicken/turkey stock. I don't do much heavy-duty canning any more (thanks **so** much, fibro and CFS and migraines, oh my!), but I make sure to have

those on hand.

(Hm. Stock. And chicken. And veggies. And rice. Curry tonight, maybe...)



[!\[\]\(bd1a142de767a21e5362c595f844a4ff_img.jpg\) inaurolillium](#)

[January 18 2008, 22:03:21 UTC](#) [COLLAPSE](#)

You can also add a little lemon juice or red wine vinegar, which will also lessen the acidity (counter-intuitive, I know, but it works), with or in place of the sugar.

If you want to get really fancy, you can make a gastrique, by mixing the vinegar and the sugar and reducing it by half to two-thirds. Keep a squeeze bottle of that around and use it to the reduce the acidity of anything you're willing to put red wine vinegar in.



[!\[\]\(0b5e7e25e8775f7e7e80906ada4f0021_img.jpg\) cvillette](#)

[January 18 2008, 22:09:58 UTC](#) [COLLAPSE](#)

clvr!



[eljefe](#)

[January 18 2008, 23:20:34 UTC](#) [COLLAPSE](#)

For variety, use a cast iron skillet to make a real pan pizza. Spread corn meal in the pan and spread the dough. Brush on a bit of olive oil, and bake just the crust for about 4 minutes, then remove and assemble the pizza as usual.



[!\[\]\(7bc43b319a082987e20f7bf78f4bab80_img.jpg\) cvillette](#)

[January 18 2008, 23:24:12 UTC](#) [COLLAPSE](#)

ny xcs 2 use sklt!

nmnmnmnm.

Deleted comment



[!\[\]\(2088942ccfedc84a0a076c3fee3541aa_img.jpg\) cvillette](#)

[January 18 2008, 23:30:17 UTC](#) [COLLAPSE](#)

snds ntrstng. chmstry?

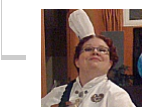
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[!\[\]\(135faf555a2da147cc447132eda26e60_img.jpg\) cvillette](#)

[January 18 2008, 23:35:28 UTC](#) [COLLAPSE](#)

y!



[!\[\]\(f3cd43c0876202a7cb76d17dba19e77d_img.jpg\) inaurolillium](#)

[January 19 2008, 06:53:07 UTC](#) [COLLAPSE](#)

Cinnamon also helps even out blood sugar spikes/drops.
It works well in chili, too, where it serves the same purpose flavor-wise.




 [cvillette](#)

[January 19 2008, 12:46:48 UTC](#) [COLLAPSE](#)

I had heard the blood sugar thing. It seems to have an effect in savory dishes where it intensifies the umami flavor.

Do you understand the chemistry?



 [inaurolillium](#)

[January 19 2008, 13:27:13 UTC](#) [COLLAPSE](#)

I don't know for sure, but here's what I can find. There's not a lot of study of why flavors/aromas interact the way they do (you know, I assume, that most of what we "taste" is actually smell and a bit more is mouthfeel; I mention it because others reading may not). The blogger at [Khymos](#), Martin Lersch, has some fascinating stuff on aroma components, and how disparate ingredients with multiple matching aroma components make for some really surprising-yet-tasty flavor pairings (like chocolate, garlic and coffee; or banana and parsley), and I imagine that that's a large part of it. [Foodpairing](#) (which Lersch created) has a nice pairing tree going, and it certainly matches cinnamon with roasted (presumably meaning caramelized) beef.

A little Googling at The Good Scents Company (which Lersch used when creating the food pairing site) reveals that cinnamon and beef (especially caramelized) have [six aroma compounds in common](#). All of those seem to be common to things that are used to season umami foods. Oh, and look, cinnamon and tomato get [26 hits in common](#). Tomato is rich in glutamates, the compounds we perceive as umami.

So I hope that goes a ways towards explaining it.

As for the effects of cinnamon on blood sugar, well, [this article](#) on diabetes.about.com discusses a study done in Pakistan. The results are encouraging, but they haven't yet conclusively demonstrated the value of cinnamon, much less determined what component of it is causing the effect or how it does it.



 [cvillette](#)

[January 19 2008, 13:30:50 UTC](#) [COLLAPSE](#)

Fantastic! Thank you.

I've read that cinnamon is one of the more complex aromatics (short of something like vanilla, of course) and that part of its appeal is that it contains various flavor elements--bitter, sweet, umami, etc--in balance.




 [inaurolillium](#)

[January 19 2008, 13:29:41 UTC](#) [COLLAPSE](#)

Also, I really, really should not sit down to respond to a comment like that when it's nearly 5am, and I haven't been to bed yet. Because now it's 5:30am, and I still haven't managed it.

Also, tonight I made a [Spic Cinnamon Brain](#).



 [cvillette](#)

[January 19 2008, 13:31:27 UTC](#) [COLLAPSE](#)

mmm.

Spicy cinnamon brain!

(Go to bed!)

(I'm sorry, that was forward of me.)



 [inaurolillium](#)

[January 19 2008, 13:35:49 UTC](#) [COLLAPSE](#)

You're cute (or at least you write cute), so I'll let you get away with it. ;)




 [cvillette](#)

[January 19 2008, 13:47:13 UTC](#) [COLLAPSE](#)

cue Princess Bride aging King voice

"A good cook said I was cute! A good cook said I was cute!"

 [inaurolillium](#)

[January 19 2008, 22:27:46 UTC](#) [COLLAPSE](#)

Well, you are. You have cute brain meat, anyway. Trust a geek girl, we know these things.

Also, Squeee! Princess Bride reference.



 [cvillette](#)

[January 19 2008, 22:31:08 UTC](#) [COLLAPSE](#)

So tell us more about this Spicy Cinnamon Brain?

Does it come with psychotic animated cats?

Please, anything. Distract me. I've been in the office for ten and a half hours, and I might get to go home, sleep, and come back. Otherwise, it's pushing chairs together in the kitchenette.



 [inaurolillium](#)

[January 19 2008, 22:40:31 UTC](#) [COLLAPSE](#)

It does not come with animated cats, but I'm glad you got the Mittens reference! Tonight I am going to a zombie-vampire-werewolf themed party, and since I'll be coming straight from my cake class (the last thing I have to take to graduate this fricken school), I figured I'd use my uniform as part of my costume. The gelatin brain

is a prop. I'll have it on a plate, with a bit of garnish, and hopefully with a cloche (silver dome cover), so I can go, "Braaaaaaaaaaains?" as I lift the lid off. Basically just a kitchen uniform, polus zombie makeup, with a hat I've just finished modifying. And yes, I intend that there will be pictures.

:(Sorry you're stuck at work so much.

tastes the brain sample Woohoo, it worked! Just a little tough, I think one less packet of gelatin next time.




 [cvillette](#)

[January 19 2008, 22:43:53 UTC](#)

[COLLAPSE](#)

There really do need to be photos.



 [inaurolillium](#)

[January 19 2008, 23:21:42 UTC](#)

[COLLAPSE](#)

No more until at least tomorrow, but as long as I'm going to be waiting for my uniform to dry, here's the hat.



 [trollcatz](#)

[January 20 2008, 02:46:49 UTC](#)

[COLLAPSE](#)

Oooh! I can have that up on the screen and pretend I'm working!

(Srsly, that's pretty realistic.)



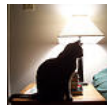
 [inaurolillium](#)

[January 20 2008, 10:42:57 UTC](#)

[COLLAPSE](#)

MWAHAHAHAHAHA... ha... ha...

Er, um, thanks!




 [txanne](#)

[January 20 2008, 03:13:22 UTC](#)

[COLLAPSE](#)

I chortle in my glee!

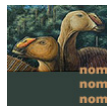


 [inaurolillium](#)


[January 21 2008, 08:20:02 UTC](#)

[COLLAPSE](#)

And photos there are.



"I hope you know that this will go down on your permanent record"

 [cvillette](#)

[January 21 2008, 12:57:41 UTC](#)

[COLLAPSE](#)


Stunning!

(I want to go to the next [Lurch](#), but I suspect it's the sort of thing that would make D. look at me through her bangs and wince and make cryptic references to Violent Femmes and Van Halen lyrics. I suspect the harpy was a headbanger in high school, but I haven't yet located a copy of her yearbook to prove it.

And when she reads this, she's going to wallop me with a can of Aqua-net.



"We're not gonna take it--"

 [trollcatz](#)

[January 21 2008, 13:14:40 UTC](#)

[COLLAPSE](#)

I see your dignified silence and raise you a dignified silence, boy-o.



"I've got my... pencil!"

 [cvillette](#)

[January 21 2008, 13:16:29 UTC](#)

[COLLAPSE](#)

Hah! I knew it.

pictures D. in metallic Spandex

imagines getting slapped

Ow! What'd you have to go and do that for?



 [trollcatz](#)


[January 21 2008, 13:13:38 UTC](#)

[COLLAPSE](#)

Oh, it's not **that** realistic. I'd eat it.

What?




 [inaurolillium](#)

[January 21 2008, 18:16:09 UTC](#) [COLLAPSE](#)

:D Yes, well, you have more familiarity with what they really look like. People at the club are less familiar, and so I suspect it looked more real to them. It would've looked more realistic in general, if I had taken the time to cool it enough that the chipotle powder stayed in suspension. Then there would've been more tinier specks of red, much closer to the actual look or veins. Alas, it was late, and I was discussing the properties of cinnamon, and I didn't want to mess with it.

Also, some people seem to find gelatin creepy. I think gelatin is awesome, myself, but there you go. De gustibus non disputandum.



 [trollcatz](#)

[January 18 2008, 23:40:27 UTC](#) [COLLAPSE](#)

Wall, amigo mio, yes. Our pizza was lovely and appreciated, as usual, but probably not as good as what you're describing.

Oh, how long does it take to wear out a pair of climbing shoes? Now that mine are properly foot-shaped (or my feet are properly shoe-shaped), the soles are starting to pull away from the uppers. Should I be worried about this?



 [cvillette](#)

[January 18 2008, 23:46:53 UTC](#) [COLLAPSE](#)

wait. how are you managing that? s'rubber on the sides/heel cracking?

is all molded in one piece, right?

no, they should last a long time. manufacturing fault. take 'em back.



 [cvillette](#)

[January 18 2008, 23:49:57 UTC](#) [COLLAPSE](#)

you have these, yes?

<http://www.altrec.com/shop/detail/15679/>

or is the rubber peeling up off the suede?



 [trollcatz](#)

[January 19 2008, 00:22:33 UTC](#) [COLLAPSE](#)

Yep, the rubber looks to be starting to delaminate off the suede. It's just starting, though, so there may be a ton of mileage left there. Or not. You think the store would swap 'em out? Or is it not that big a deal anyway?



 [cvillette](#)


[January 19 2008, 00:25:33 UTC](#) [COLLAPSE](#)

Should totally not be doing that. Did you get 'em from Archie, or someplace else? Archie would take 'em back, I think.

I would recommend getting them replaced. They should barely be broken in at this point.

Hey, will you pick me up? I'm home. And still carless.



 [trollcatz](#)

[January 19 2008, 01:26:29 UTC](#) [COLLAPSE](#)

on way!

trn on yr fone. 0 cld. dnt mk bg plns.




 [cvillette](#)

[January 19 2008, 01:27:21 UTC](#) [COLLAPSE](#)

go?

or go get bheer?



 [trollcatz](#)

[January 19 2008, 04:03:56 UTC](#) [COLLAPSE](#)

Sorry, man--just checked back in with 0. We can stay and drink bheer, but she's going out of town tonight with Mom and the Cowboy.

So we're on the clock tomorrow, looks like, for offsite backup. 8>P



[better call the wambulance.](#)

 [cvillette](#)

[January 19 2008, 12:15:01 UTC](#) [COLLAPSE](#)


Yeah, it's 7 am on Saturday and I am at my desk. I want a 'spensive ergonomic desk chair with a padded seat.

Also a pony.

Wah wah wah.

 [colomon](#)

January 19 2008, 02:42:07 UTC COLLAPSE

For  [mandolinjen](#)'s favorite pizza, I take two cans of plum tomatoes, scoop out their guts, and crush what is left. Then mix in three or four cloves of garlic (pressed), basil, salt, and sugar to taste. No cooking at all, except what the entire pizza goes through.



 [cvillette](#)

January 19 2008, 02:43:11 UTC COLLAPSE

pizza fresca!



[avocadovpx](#)

January 19 2008, 03:05:41 UTC COLLAPSE

>> an impossible cat

Nothing against cats, but isn't this redundant?

Also, I've never heard anyone refer to bread dough's consistency as related to flesh. I'm sure there's a good poem in there somewhere...



 [cvillette](#)

January 19 2008, 12:17:07 UTC COLLAPSE

Julia Child said the baby bottom thing. Not being overly acquainted with baby bottoms, I tend to think in terms of breasts. Soft, pliable, resilient, pleasant to touch.

Thank whatever gods you pray to that I'm not a poet.

thank you!



[aerinha](#)

January 19 2008, 22:13:13 UTC COLLAPSE

Your description of dough consistency somehow brought about a baking breakthrough for me today... I just made dinner rolls from scratch that are edible! I guess all the babies I've known have had very *hard* bottoms....



Re: thank you!



[cvillette](#)

January 19 2008, 22:16:41 UTC COLLAPSE

Excellent!

[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets.

Puppets. Poppet
puppets. Scary.